

# Jefferey Larsno

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## TECHNICAL SKILLS

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### Cuisine Styles

Pastry • Mediterranean • Italian

### Kitchen Skills

Sauce-making • Butchery • Menu Design • Cost Control • Baking

### Operations

HACCP • Catering • Supplier Negotiation

### Soft Skills

Training

## SUMMARY

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Chef with a track record building high-impact solutions and improving guest satisfaction.

## EMPLOYMENT HISTORY

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### Pastry Chef — Schmidt - Lindgren (2025 - 2025)

- Managed kitchen of 16 staff, implementing cross-training and reducing labor overtime.
- Catered private events for up to 279 guests with 95%+ client satisfaction.
- Designed seasonal menu increasing revenue by 12% through optimized dish pricing.
- Maintained food cost under 23% with vendor negotiations and waste controls.

### Executive Chef — Reilly, Wolff and Bartell (2018 - 2021)

- Maintained food cost under 34% with vendor negotiations and waste controls.
- Catered private events for up to 242 guests with 95%+ client satisfaction.
- Managed kitchen of 22 staff, implementing cross-training and reducing labor overtime.
- Designed seasonal menu increasing revenue by 38% through optimized dish pricing.

### Sous Chef — Marquardt, Franecki and Welch (2020 - 2023)

- Managed kitchen of 15 staff, implementing cross-training and reducing labor overtime.
- Maintained food cost under 35% with vendor negotiations and waste controls.

### Pastry Chef — Effertz, Baumbach and Waters (2025 - 2026)

- Maintained food cost under 33% with vendor negotiations and waste controls.
- Catered private events for up to 133 guests with 95%+ client satisfaction.
- Designed seasonal menu increasing revenue by 27% through optimized dish pricing.

## PROJECTS

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**theatrum bellicus** - Public-key heuristic functionalities

## ACADEMIC BACKGROUND

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B.A. Hospitality Management, Schowalter - McGlynn University (2023)

## CERTIFICATIONS

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- Food Safety Manager
- HACCP Level 3